

We are committed to cooking our dishes using primarily fresh, local produce which may be in short supply. We apologize for any inconvenience. The code in front of each dish indicates the allergens contained in our dishes. Please don't hesitate to ask us if you have any questions.

STARTER & MAIN COURSE	34
MAIN COURSE & DESSERT	34
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S T A R T E R S	(1-14)	Smoked salmon, prepared in-house over applewood, served with a Corrèze-style bread bun
	(1-4-5-9-10)	Calf's head, with gribiche or ravigote sauce
	(1-2-12-15)	Snail puff pastry with garlic cream
	(4-9-10)	The salad surrounding the duck includes smoked duck breast, confit gizzards, tomatoes, walnuts, and the creamy verrine of the moment
	(4-9-10-11-15)	Langoustine bisque and its accompaniment, grated Corrèze-style cheese, croutons and rouille

P L A T S	(9-15)	Braised sweetbreads with morels (+ 10)
	(3-9-15)	Veal medallion cooked at low temperature, with a sauce featuring Spanish flavors (piquillo peppers and chorizo)
	(3-9-15)	Limousin beef cooked on a griddle, with foie gras sauce
	(3-14)	Fish casserole and risotto with white wine from the Vézère hills

The Auberge's Cheese Trilogy 10

(It's best to order it at the beginning of the meal so it can be brought back to temperature)

D E S S E R T S	(1-2-3-5)	The QuinquNoix® frozen soufflé, and its walnut cake
	(1-2-3)	Chocolate profiterole éclair
	(2-3)	Crème brûlée, the flavor of the moment
	(1-2-3)	Golden Corrèze apple in a tart, caramel and vanilla ice cream
	(-)	Ice cream sundae (2 scoops of your choice) Ice creams: vanilla, chocolate, coffee, mint-chocolate, caramel Sorbets: blackcurrant, morello cherry, lemon, strawberry, passion fruit

CHILDREN'S FORMULA (up to 12 years old) 15

C H I L D R E N S	Plate of cold meats
	Minced steak or nugget / new potatoes
	Ice cream sundae (2 scoops of your choice)
	Lemonade, syrup

List of allergens contained in our preparations

(1) Gluten - (2) Eggs - (3) Milk - (4) Peanuts - (5) Tree nuts - (6) Soy - (7) Sésame - (8) Lupin - (9) Sulfites
(10) Mustard - (11) Céleri - (12) Molluscs - (13) Crustaceans - (14) Fish - (15) Garlic

All our meats are local and French